

To: Department of Public Health and Social Services

Subject: Business Plan for Reopening

Hafa Adai,

Our number one concern is the safety and health of our employees and we are prepared to do our part to contain the Corona Virus and make Guam safe for our residents and our visitors. The staff and management of Queen Bee Restaurant and Lounge have taken extra steps to make certain that the reopening of the business meets the Pandemic Operational Workplace Requirements and other guidelines set forth by DPHSS. Opening is set for June 19, 2020.

### **REOPENING**

- Queen Bee Restaurant and Lounge has been thoroughly cleaned, disinfected, and sanitized.
- Restrooms have been painted, cleaned, and sanitized.
- Air conditioning units have been cleaned for maximum sanitary conditions.
- Wood Floors have been sanded and re-surfaced.
- Outside walkways have been pressure washed.
- Appropriate signs (e.g. wear a face mask, keep social distance) have been placed at the entrances and throughout the establishment.
- Seating areas have been arranged so they are 6 feet from each other.
- Bar stools have been placed 6 feet from each other.
- Management and employees have been briefed on 25% occupancy (3 persons max)

### **PRE-OPENING**

- All employees must have a temperature check (no greater than 100°) prior to working.
- All highly frequented areas will be wiped and sanitized.
- All common contact surfaces will be wiped and sanitized.
- All employees must wear face masks.
- Hand sanitizers have been placed in the bathrooms, tables, and bar tops

### **DURING OPERATION**

- Entrance will be manned by a host or hostess.
- Host or hostess will ensure appropriate signs are posted on the door.
- Host or hostess will count the number of patrons entering and exiting.

## **BAR, TABLES, AMUSEMENT MACHINES (POOL TABLES, SHUFFLEBOARD, ETC...)**

- Bar stools are situated six feet apart.
- Employees will sanitize bar tops after customer use and as needed
- Employees will sanitize stools, chairs, and table tops in the seating area as needed and after each customer use.
- Employees will use gloves and change them as needed for serving and stocking.
- Employees will properly wash hands often.
- Employees will wash glasses as directed by DPHSS –wash, rinse, and sanitize.

## **RESTROOMS**

- Bathrooms will be cleaned and disinfected hourly and as needed.
- Signage will be placed at the entrance of each restroom to remind customers of proper hand washing.
- Bathrooms are equipped with hand soap, paper towels, and hand sanitizers.

## **CLOSING**

- Common contact surfaces, bar surfaces, and billiard equipment will be wiped and sanitized.
- Floors will be swept and mopped.
- Bathrooms will be cleaned and sanitized.
- Bar area will be cleaned and sanitized.

## **CUSTOMERS**

- Customers will have their temperature checked (no greater than 100°)
- Customers will wear a mask upon entry and may be removed while seated.
- Customers experiencing respiratory problems and who are sick will not be allowed to enter.
- Customers will be reminded to keep a social distance.